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**Patent Abstracts of Japan**

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INT.CL. : C12N 1/16 A23L 1/221 A23L 1/23 A23L 1/235 A23L 2/38 //(C12N 1/16 , C12R 1:865 )

TITLE : MUSCAT-LIKE FRAGRANCE-PRODUCING YEAST, AND MUSCAT-LIKE FRAGRANCE-BEARING FOOD/BEVERAGE AND ITS PRODUCTION

ABSTRACT : PURPOSE: To obtain a food/beverage such as an alcohol-containing beverage having muscat-like fragrance, by fermentation with muscat-like fragrance- producing yeast.

CONSTITUTION: This invention consists in fermentation with a muscat-like fragrance-producing yeast, e.g. *Saccharomyces-cerevisiae* CA-50(FERM-P-14360), which produces muscat-like fragrance through fermentation in an alanine- containing medium, grows up in a 4,4,4-trifluoro-DL-valine-containing medium and has tolerance to 3-chloro-L-alanine.

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   (C12N-001/16 C12R-001/865)  
 AB - J08154665 Yeast is claimed which produces muscat-like fragrance in  
   fermentation on a medium contg. alanine, grows on a medium contg.  
   4,4,4-trifluoro-DL-valine, and is resistant to 3-chloro-L-alanine.  
   - Also claimed is (1) *Saccharomyces cerevisiae* CA-50 (FERM P-14360)  
   producing muscat like fragrance; (2) foods and drinks with muscat-like  
   fragrance which are prepd. by the yeast; (3) prodn. of the foods and  
   drinks by fermenting the yeast.  
   - Pref. yeast grows in the presence of 100 mg% or less  
   3-chloro-L-alanine (CA) but it does not grow with 200 mg% or more CA.  
   - *Saccharomyces cerevisiae* CA-50 (FERM P-14360) was obtained from *S.*  
   *cerevisiae* HD-1 by mutation. It may be incubated on a medium contg.  
   carbon source, nitrogen source and minerals (e.g. malt juice medium,  
   malt juice/agar, YM agar medium (pH 5-6), PGY medium, Gorodkova agar)  
   (pref. medium contg. yeast extract, polypeptone and glucose), to which  
   1 micro g/ml - 250 mg/ml, pref. 200 micro g/ml - 50 mg/ml alanine, at  
   a temp. of 25-40 deg.C, pref. 30-37 deg.C, and pH 3.0-7.0, pref. pH  
   3.5-6.0, with shaking, aeration, agitation or standing.  
   - USE - The yeast is used in foods and drinks such as beer wine, soybean  
   paste, soy sauce, vinegar, pickle, bread, wine bun with a bean-jam  
   filling, and Chinese bun, and esp. sake.(Dwg.0/1)  
 C - C12N1/16 C12R1/865  
 IW - YEAST PRODUCE FRAGRANCE FLAVOUR FOOD DRINK PRODUCE CULTURE MEDIUM  
   CONTAIN CHLORO ALANINE  
 IKW - YEAST PRODUCE FRAGRANCE FLAVOUR FOOD DRINK PRODUCE CULTURE MEDIUM  
   CONTAIN CHLORO ALANINE  
 NC - 001  
 OPD - 1994-12-01  
 ORD - 1996-06-18  
 PAW - (SHIZ-N) SHIZUOKA KEN  
   - (SHIZ-N) SHIZUOKA KEN SHUZO KUMIAI  
 TI - Yeast producing muscat-like fragrance used to flavour foods and drink  
   - produced by culturing on medium contg. 3-chloro-L-alanine